

SAN PASQUAL

(E S T A T E B O T T L E D)

1980

San Diego County
Dry Chenin Blanc

RESIDUAL SUGAR .4% BY WEIGHT

ALCOHOL 13.1% BY VOLUME

GROWN, PRODUCED & BOTTLED BY
SAN PASQUAL VINEYARDS, SAN DIEGO, CALIFORNIA
BONDED WINERY No. 4773



The specially selected grapes from which this wine was produced were harvested the second week of September at an average of 22.8% sugar by weight. The juice was continually racked during a fairly cool fermentation (58°F.) over a period of three weeks. Fermentation stopped naturally at the desired sugar level of .5% by weight. After centrifuging, settling and fining the wine was racked into small Nevers oak barrels and allowed to age for two months, attaining a threshold oak flavor. The wine displays a well-balanced (Total Acid .71g/100ml) true varietal character and should age nicely for approximately a year after bottling in May of 1981.

Ferry G. Damskey
Winemaker
